



DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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SCALLOPS TO BE FEATURED IN AUGUST

Approximately 20,000 people from all parts of the country are expected to attend the Third Annual Scallop Festival at Marine Park in New Bedford, Massachusetts, August 12, 13, and 14, according to the Bureau of Commercial Fisheries of the Fish and Wildlife Service, Department of the Interior.

Scallops, which are on the August Plentiful Foods list, are an exceptionally good buy at this time. They are a very nutritious food, containing high levels of well-balanced protein, very little fat, and many of the minerals and vitamins so necessary for the good health of all members of the family.

Scallops can be served in various ways, including cocktails, appetizers, soups, salads, broiled, fried, or in combination dishes. A typical combination dish, which is both appetizing and economical, is "New England Scallop Supper", as recommended by the home economists of the Bureau of Commercial Fisheries.

NEW ENGLAND SCALLOP SUPPER

2 pounds scallops, fresh or frozen	$\frac{1}{2}$ cup flour
2 quarts boiling water	1 teaspoon salt
$\frac{1}{4}$ cup salt	2 cups milk
6 medium baking potatoes	1 cup cooked peas
$\frac{1}{4}$ cup butter or other fat	

Thaw frozen scallops. Remove any shell particles and wash. Place in boiling salted water. Cover and return to the boiling point. Simmer for 3 to 4 minutes, depending on size. Drain. Cut large scallops in half. Wash potatoes. Bake potatoes in a hot oven, 425°F., for 45 to 60 minutes or until soft. Melt butter; blend in flour and salt. Add milk gradually and cook until thick and smooth, stirring constantly. Stir in peas and scallops. Heat. Cut a cross in the top of the baked potatoes with a pointed knife. Squeeze the potatoes so that the interior will be exposed. Serve scallop mixture over potatoes. Serves 6.

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